



**pennsylvania**  
DEPARTMENT OF HUMAN SERVICES

July 17, 2019

Ms. Heather Gelles  
Executive Director  
I&A Residential Services, Inc.  
1019 Philadelphia Street, Suite 2  
Indiana, Pennsylvania 15701

RE: I&A Residential Services Building C  
286 Hood School Road  
Indiana, Pennsylvania 15701  
Certificate #: 427270

Dear Ms. Gelles:

As a result of the Department's Bureau of Human Services Licensing annual inspection on June 27, 2019, of the above facility, the violations with 55 Pa. Code Ch. 2600 (relating to Personal Care Homes) specified on the enclosed violation report were found.

All citations specified on the enclosed violation report must be corrected by the dates specified on the violation report and continued compliance with 55 Pa. Code Ch. 2600 must be maintained.

In an effort to improve our licensing processes, the Bureau of Human Services Licensing is soliciting feedback about your recent human services licensing inspection experience. To participate in the online provider survey, launch your web browser and go to [https://www.surveymonkey.com/r/BHSL\\_Inspection](https://www.surveymonkey.com/r/BHSL_Inspection).

The survey is brief and will only take about 5 minutes to complete. Your participation in the survey is completely voluntary and all of your responses will be kept confidential. The responses will be reviewed as part of an aggregate of provider inspection responses. Thank you in advance for providing feedback.

Sincerely,

A handwritten signature in black ink, appearing to read "Carolyn K. Ellison".

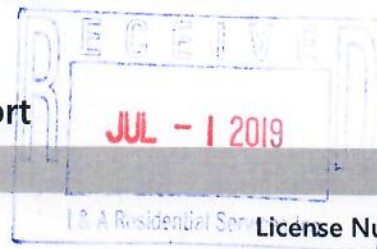
Carolyn K. Ellison,  
Deputy Secretary, Office of Administration  
Shared Services for Health and Human Services

Enclosure  
Violation Report

RECEIVED

7/2/2019

Violation Report



Facility Information Western Region Field Office  
Bureau of Human Services Licensing

Name: I & A RESIDENTIAL SERVICES BUILDING C

Address: 286 HOOD SCHOOL ROAD, INDIANA, PA 15701

County: INDIANA

Region: WESTERN

I & A Residential Services License Number: 427270

Administrator

Name: Laura Marusa

Phone: 7244637830

Email:

HGELLES@1019HOUSING.ONMICROSOFT.COM

Legal Entity

Name: I & A RESIDENTIAL SERVICES INC

Address: 1019 PHILADELPHIA STREET STE 2, INDIANA, PA, 15701

Certificate(s) of Occupancy

Type: C-3 SP

Date: 06/18/1997

Issued By: Dept L&I

Staffing Hours

Resident Support Staff: 0

Total Daily Staff: 1

Waking Staff: 1

Inspection

Type: Full

BHA Docket #:

Notice: Unannounced

Reason: Renewal

Inspection Dates and Department Representative

06/27/2019 - On-Site: Amy Duncan

Resident Demographic Data as of Inspection Dates

General Information

License Capacity: 5

Residents Served: 1

Secured Dementia Care Unit

In Home: No

Area:

Capacity:

Residents Served:

Hospice

Current Residents: 0

Number of Residents Who:

Receive Supplemental Security Income: 0

Are 60 Years of Age or Older: 0

Diagnosed with Mental Illness: 1

Diagnosed with Intellectual Disability: 0

Have Mobility Need: 0

Have Physical Disability: 0

103e - Left Overs

JUL - 1 2019

Regulations

2600.

103.e. Food served and returned from an individual's plate may not be served again or used in the preparation of other dishes. Leftover food shall be labeled and dated.

Description of Violation

At 9:21 am, 4 chicken breasts were in an undated plastic bag on the bottom shelf in the basement refrigerator.

Plan of Correction (POC)

(Attach pages as necessary. Remember that you must sign and date any attached pages. Include steps to correct the violation described above and steps to prevent a similar violation from occurring again. If steps cannot be completed immediately, include dates by which the steps will be completed.)

Immediately at the time of inspection, staff labeled and dated the frozen chicken, which was being defrosted for dinner that night. Immediately, all staff received written training from Administrator about labeling and dating all food which is not in its original container, specifically when defrosting food. In August, at the next in-person staff training, all staff will receive training regarding the labeling and dating of foods as per PCH regulations. Afternoon staff are already tasked with checking food daily for labels/dates, as listed on their chore lists. Administrator will spot-check for completion on a routine basis.

Legal Entity Representative

Laura Marusa, RPO  
Signature

Laura Marusa, Administrator 7/2/19  
Printed Name and Title Date

DEPARTMENT USE ONLY - HOMES MAY NOT WRITE IN THIS BOX!

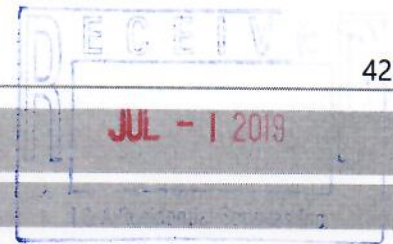
The above plan of correction is approved as of 7/3/19  
(Date)

Plan of correction implementation status as of 7/3/19  
(Date)

The above plan of correction was approved by LM  
(Initials)

- Fully Implemented
- Partially Implemented - Adequate Progress
- Partially Implemented - Inadequate Progress
- Not Implemented

103f - Refrigerator/Freezer Temps



Regulations

2600.

103.f. Food requiring refrigeration shall be stored at or below 40°F. Frozen food shall be kept at or below 0°F. Thermometers are required in refrigerators and freezers.

Description of Violation

At 9:33 am, the temperature of the kitchen refrigerator was 44 degrees Fahrenheit.

Repeat Violation: 7/12/2018

Plan of Correction (POC)

(Attach pages as necessary. Remember that you must sign and date any attached pages. Include steps to correct the violation described above and steps to prevent a similar violation from occurring again. If steps cannot be completed immediately, include dates by which the steps will be completed.)

Immediately at the time of inspection, the thermostat inside the refrigerator was turned down by Administrator. At approximately 1:00 pm that afternoon, the temperature in this refrigerator was rechecked by Inspector and was within regulations. Since last inspection, all refrigerator and freezer temperatures have been monitored weekly by midnight staff personnel. No problems have been reported with this refrigerator's temperature reading since the last inspection, nor have problems been noted during quarterly facility inspections.

Beginning immediately, Administrator will have staff check the refrigerator temperature on every shift for one week. Should ongoing problems with the temperature be noted during this time, I & A Maintenance will check the refrigerator for mechanical issues and arrange for any needed repairs and/or adjust the thermostat as needed. If no problems with the temperature reading are noted during this week, I & A Maintenance will set the thermostat and secure it to prevent accidental adjustments.

Ongoing, Midnight staff will continue to monitor the temperatures in the refrigerators and freezers weekly and report any readings not within regulations to Administrator. Refrigerator and freezer temperatures will continue to be monitored during quarterly facility inspections, as well.

Legal Entity Representative

Jana Mamsa, RPD  
Signature

Laura Marusa, Administrator 7/2/19  
Printed Name and Title Date

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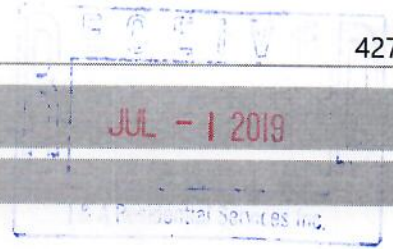
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103i - Outdated Food



Regulations

2600.

103.i. Outdated or spoiled food or dented cans may not be used.

Description of Violation

At 9:22 am, a small unlabeled and undated plastic container of an unknown dark brown substance was present in the basement freezer.

Plan of Correction (POC)

(Attach pages as necessary. Remember that you must sign and date any attached pages. Include steps to correct the violation described above and steps to prevent a similar violation from occurring again. If steps cannot be completed immediately, include dates by which the steps will be completed.)

Immediately at the time of inspection, the contents of the plastic container were disposed of by staff. Immediately, all staff received written training from Administrator about labeling and dating all food which is not in its original container in order to prevent food from being kept which may be outdated. In August, at the next in-person staff training, all staff will receive training regarding the labeling and dating of foods as per PCH regulations. Afternoon staff are already tasked with checking food daily for labels/dates, as listed on their chore lists. Administrator will spot-check for completion on a routine basis.

Legal Entity Representative

Laura Marusa, RPD  
Signature

Laura Marusa, Administrator 7/2/19  
Printed Name and Title Date

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